



Scallops cooked in lobster stock

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Rezept für 4

Ingredients

- 4 scallops, separated from their shells
- 4 scallop shells (whole with lid)
- 200 g lobster stock
- 20 g nut butter
- 300 g fresh zopf dough
- 20 g butter
- 1 pinch of salt
- 1 pinch of pepper
- 10 g black truffle

Preparation

Wash the scallops clean in ice-cold water and dry. Cut in half and place in the bottom scallop shell, season with a little salt and pepper. Divide the lobster stock evenly between the shells. Spread a little butter on the underside of the lid and place on top of the scallop. Divide the zopf dough into quarters and roll out. Seal the sides of the scallops with the rolled dough and press firmly. Bake at 200 °C for 5 minutes. Carefully remove and separate the dough from the scallop shell. Remove the lid and add a little nut butter. Finely grate the black truffle on top of the translucent scallop and serve the zopf dough alongside. The easiest way to serve this dish is to place the scallop shells on some damp salt.